DITO

Electrolux

Thinking of you

Product Catalogue

Quality,
Speed,
Performance

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TRS
Vegetable slicers

Increased productivity, outstanding performance, superior quality and extreme sturdiness. A slicer to meet all needs.

- A **vast assortment of slicing discs** allows vegetable preparations to be performed quickly and easily
- More than **70 different types of slices** ranging from the most simple to the most creative
- **Long lifetime** thanks to the durable stainless steel construction
- **Maximum cleanability** due to the ergonomic design with rounded shapes. All parts in contact with food are either in stainless steel or plastic
- **Compact, powerful** and with **angled base** (20°) makes loading and unloading operations quick and easy
- **Large hopper** guarantees a higher output and allows vegetables of large size and unusual shapes to be easily inserted

Corrugated slices

Chips

Cubes

Disc holder (included standard)

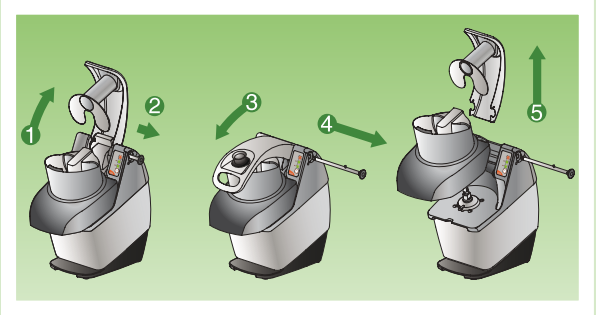
Long vegetable hopper

Touch button control

- Slicing celery, leeks, zucchini or cucumbers is made easy thanks to the special long vegetable hopper (60 mm diameter)
- The waterproof control panel gives complete protection against strong jets of water
- On 2 speed model: 1st speed (360 rpm) for fragile items, 2nd speed (720 rpm) for increased productivity with resistant vegetables. The variable speed model allows even more flexibility (from 150 to 820 rpm)
- Pulse control for precise slicing
- Only minimal pressure is required to process the vegetables thanks to the ergonomic and easy to lift handle

- Slice an entire cabbage or several tomatoes at once thanks to the large round hopper (215 cm^2) in stainless steel
- Easy access to the cutting chamber so discs and ejector can be easily removed
- Powerful, silent and requires no maintenance. Asynchronous industrial motor for heavy duty and longer life
- High discharge zone permits the use of deep GN containers (up to 20 cm)

Large round hopper



- Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- With a few simple movements all parts can be removed, without tools, and placed in a dishwasher for fast cleaning

- Multiple safety devices to protect the operator and stop the machine in case of misuse
- Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered

TRS			
Speed	**Phases**	**Power**	**RPM**
1 speed	1 ph	370 W	360
	1 ph	500 W	360
	3 ph	500 W	360
2 speeds	3 ph	750 W	360-720
Variable	1 ph	750 W	150 to 820
External dimensions (wxdxh)		**252x500x502mm**	

Minigreen
Vegetable slicer

The ever-ready ideal solution for the economic preparation of fresh-cut vegetable buffets, trays of starters or à la carte service.

- **Compact** vegetable slicer for small to medium size facilities
- Can be **easily moved** from one area to another and can be used on all types of preparation tables
- Able to slice, shred or grate up to **150 kg/hour**
- **Optimum slicing speed**: 1000 rpm
- A **variety of slicing discs** (grating, shredding, straight blades, or corrugated) are available upon request
- Durable and robust plastic casing guarantees **long life**
- **Stability during operation** thanks to 4 rubber feet
- The vertical movement of the ergonomic handle increases versatility and **space saving**

- **Wide load hopper**. A piston presses the vegetables against the slicing discs ensuring an **even cut**
- The **loading of long shaped vegetables** (carrots, zucchini, cucumbers etc.) is through the special cylindrical opening in the piston itself (52 mm)
- High discharge zone permits the **use** of **containers up to 175 mm**
- A **safety microswitch** stops the machine if the hopper is opened during operation; in the event of a power failure, the cutter will not restart until the operator presses the start button
- **Operator safety guaranteed.** Limited access to the discharge chute thanks to the special design of the ejector and slicing discs

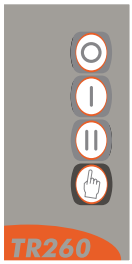
Disc		Model	Size (mm)
	Grating disc	RD2 RD3 RD4 RD7	2 3 4 7
	Shredding disc	ED2 ED4	2 4
	Slicing disc	TD2 TD3 TD5 TD7	2 3 5 7
	Disc with corrugated blades	WD2	2

MINIGREEN			
Speed	**Phases**	**Power**	**RPM**
1 speed	1 ph	250 W	1000
External dimensions (wxdxh)		**216x347x412mm**	

TR260
Vegetable slicers

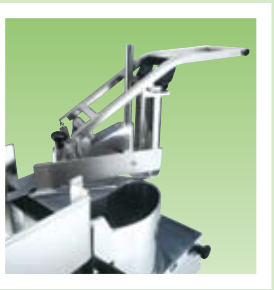
A universal slicing machine with a wide variety of accessories to create stylish and imaginative preparations for the largest culinary events.

- **Serves between 400 and 600 meals**/sitting thanks to the powerful self braking motor.
- Slow blade rotation for **perfect slicing**
- 300 mm diameter discs guarantee **high productivity**
- **1 or 2 speeds**: 1st speed 325 rpm; 2nd speed 650 rpm
- Powerful motor for slicing all types of vegetables: 1,5 kW (1 speed); 2 kW (2 speeds)
- Multiple safety devices **protect the operator** and stop the machine in case of misuse
- **Waterproof touch button control panel** with on/off button, pulse button and speed selector (only on 2 speed version)
- A wide range of hoppers and accessories to satisify all requirements



A vast range of accessories

- Automatic hopper for continuous operation and productivity
- Can accept a single load of 6 kg of vegetables (max.110mm diam.)



- Lever operated hopper
- Vertical motion of the handle for improved ergonomics and space saving

- Long vegetable hopper with 3 tubes (diam. 50 to 70 mm)

- Cabbage hopper can slice an entire cabbage at once (max. 250 mm)

- Long vegetable accessory for lever operated hopper

- Stainless steel mobile stand. Disc rack (optional)

- Stainless steel trolley for 2/1 GN containers

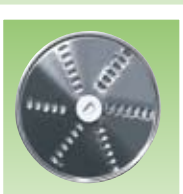
- Wide selection of slicing discs

TR260			
Speed	**Phases**	**Power**	**RPM**
1 speed	1 ph	1500 W	325
2 speeds	3 ph	2000 W	390-650
External dimensions (wxdxh)		**750x380x460mm**	

Multigreen
Combined cutter-slicer

The perfect combination. Vegetable slicer and cutter mixer all in one.
Provide a variety of fresh cut vegetables as well as condiments and sauces.

- The powerful 370 W motor (1500 rpm) allows you to **slice up to 150 kg of vegetables per hour** or prepare **1 kg of mayonnaise** quickly and easily
- **Versatile** and easy to change from slicer to food processor in a matter of seconds
- **Sturdy** 3 litre stainless steel or plastic bowl
- **Perfect balance** of the rotor in combination with the right angle guarantees a **rapid and constant mix**
- Extremely fine mincing thanks to smooth blade rotor
- The central sleeve of the lid and the rotor ensure **liquids will not leak**



- **Wide load hopper**. A piston presses the vegetables against the slicing discs ensuring an **even cut**
- The **loading of long shaped vegetables** (carrots, zucchini, cucumbers etc.) is through the special cylindrical opening in the piston itself (52 mm)
- High discharge zone permits the **use** of **containers up to 175 mm**
- The bowl, twin blade rotor and cover of the cutter are fitted directly onto the drive shaft in place of the "Fresh Cut" equipment

Disc		Model	Size (mm)
	Grating disc	RD2 RD3 RD4 RD7	2 3 4 7
	Shredding disc	ED2 ED4	2 4
	Slicing disc	TD2 TD3 TD5 TD7	2 3 5 7
	Disc with corrugated blades	WD2	2

- A **safety microswitch** stops the machine if the hopper/lid is opened during operation; in the event of a power failure, the cutter will not restart until the operator presses the start button

MULTIGREEN			
Speed	**Phases**	**Power**	**RPM**
1 speed	1 ph	370 W	1500
External dimensions (wxdxh)		**216x347x412mm**	

TRK 45/55/70
Combined cutter-slicers

2 in 1! With TRK your culinary creativity has no limits. A versatile machine able to prepare an entire menu from hors d'oeuvres to dessert.

- Easily change from a **vegetable slicer** to a **food processor** in a matter of seconds
- **New Incly System** to maintain an inclined base when using the vegetable slicer attachment
- Designed for easy cleaning thanks to the **rounded shapes** and stainless steel top
- User friendly **touch button control** panel to select required speed and pulse function
- Efficient **scraper** eliminates the need to manually remove food from the sides of the bowl in addition to maintaining a clean lid for **optimal visibility**
- The extensive range of **slicing discs** and **cutting blades** makes even difficult preparations possible

Adjustable base

Removable shaft

- Adjust the base from flat to inclined by simply moving a lever, making vegetable preparations even easier
- Convert from vegetable slicer to food processor/ emulsifier in a few simple steps
- Sauces and creams as smooth as silk thanks to the variable speed from 300 to 3300 rpm
- Pulse function for perfect results and complete control
- Induction motor for heavy usage without brushes for increased lifetime and reliability

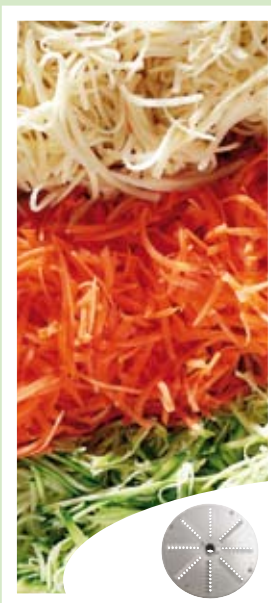
- Vegetable slicer attachment for shredding, grating, dicing and mincing your favourite recipes
- Cutter-mixer attachment to mix, blend, chop and puree meats, vegetables, and even desserts
- Specially designed smooth or microtoothed blades in 420 AISI stainless steel guarantee foods will not separate
- User friendly control panel automatically indicates which speed can be selected based on the attachment being used

Combined cutter-slicer

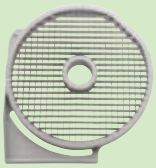
TRK45 - 4,5 litre combined cutter-slicer			
Speed	**Phases**	**Power**	**RPM**
Variable	1 ph	1000 W	300 to 3300
External dimensions (wxdxh) Slicer 252x500x502mm Cutter 256x415x470mm			

TRK55 - 5,5 litre combined cutter-slicer			
Speed	**Phases**	**Power**	**RPM**
Variable	1 ph	1300 W	300 to 3300
External dimensions (wxdxh) Slicer 252x500x502mm Cutter 256x415x470mm			

TRK70 - 7 litre combined cutter-slicer			
Speed	**Phases**	**Power**	**RPM**
Variable	1 ph	1500 W	300 to 3300
External dimensions (wxdxh) Slicer 252x500x502mm Cutter 256x422x510mm			



TRS/TRK Slicing discs

	Disc	Model	Size (mm)	
	Grating disc	J2 J3 J4 J7 J9	2 3 4 7 9	
	Disc with curved blades	C1C C2C C3C C5C C10C	1 2 3 5 10	
	Disc with corrugated blades	C2W C3W C6W	2 3 6	
	Shredding disc	AS2 AS3 AS4	2 3 4	
	Grid for chips	FT06 FT08 FT10	6 x 6 8 x 8 10 x 10	
	Grid for cubes	MT05T MT08T MT10T MT12T MT20T	5 x 5 8 x 8 10 x 10 12 x 12 20 x 20	
	Slicing disc	C1 C2 C3 C6 C8 C10 C14	1 2 3 6 8 10 14	
	Slicing disc for mozzarella (can be used with grids)	C10M	10	

K/TRK Cutting blades

Smooth blade rotor

Microtoothed blade rotor

Ground meat

Peppers

Basil pesto

Chicken

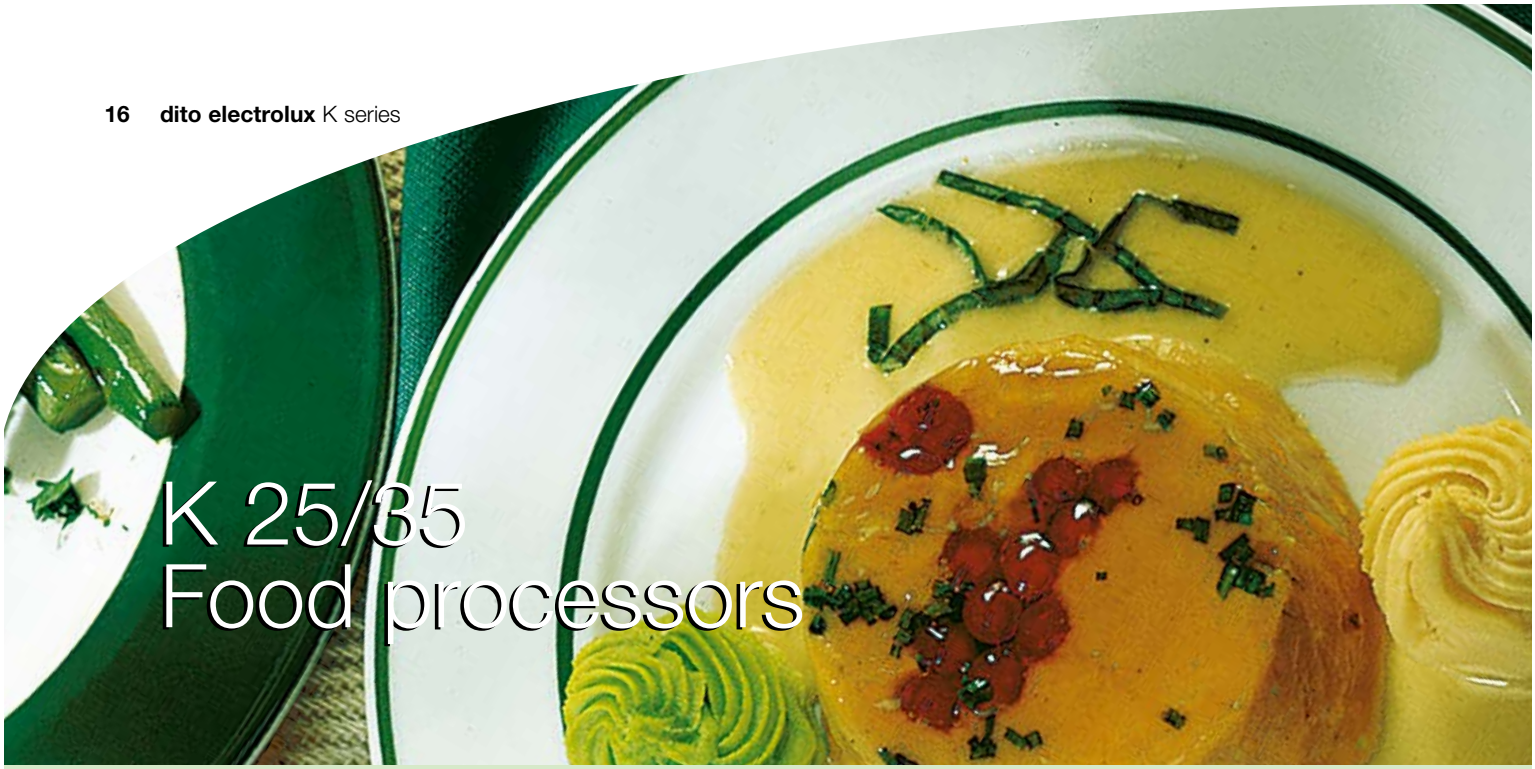
Peas

Tomato sauce

Mixed herbs

Wild berries

Vegetable puree



K 25/35
Food processors

The perfect choice for chopping, mixing, or emulsifying. Simple and robust multi-purpose cutters ideal for small to medium size kitchens.

K35

- **Easy to use.** Simply press one of the “start” buttons for either continuous or intermittent operation (for K25)
- **Sturdy and reliable**. Mixes at a speed of 1500 rpm
- **No need to stop the machine during operation.** Ingredients may be added through a funnel shaped tube incorporated in the lid
- Stainless steel bowl, rotor and polycarbonate cover can be **assembled in** a matter of **seconds**
- Special design of the 1-piece rotor allows the inside to be **cleaned with a pressure cleaner**

- Mince meats, chop condiments, mix mayonnaise, liquidise soups and **prepare** all types of pastry **in a matter of seconds**
- **No special installation necessary**. Just place it on a work top and plug it in
- **Operator safety guaranteed**. A magnetic control system stops the machine immediately if the cover is opened
- **Added stability** during use since stainless steel bowl is positioned directly on the central shaft

K25

Transparent lid K35

- Hermetically sealed transparent polycarbonate cover and 18/8 stainless steel bowl with leak resistant spout **avoid spillage**
- Simply turn cover to lock it in place and begin operation
- The position of the motor and transmission in the rear and bottom of the cutter **guarantee stability** during operation

- **Maximum hygiene** guaranteed thanks to stainless steel cutter bowl and smooth surfaces
- Angled blades and conical base ensure **consistent mixing every time**
- Smooth or finely toothed stainless steel blades to prepare everything from a smooth to coarse consistency
- "No-volt release" system **prevents any accidental starting** of the machine

- All parts can be **easily disassembled** without tools
- The polycarbonate cover can be removed without hesitation and is **dishwasher safe**
- Smooth surfaces and resistant materials make **cleaning operations quick and easy**

Model	Speed	Phases	Power	RPM
K25 - 3 litre capacity				
K25	1 speed	1 ph	370 W	1500
External dimensions (wxdxh)			**216x297x371mm**	
K35 - 3,5 litre capacity				
K35	1 speed	1 ph	500 W	1500
K35	2 speeds	3 ph	500 W	1500-3000
External dimensions (wxdxh)			**247x407x303mm**	

K 45/55/70
Food processors

High powered, built to last. The ideal machines for the professional chef. Chop, mince, grind and blend any preparation your recipe requires.

- The new **4,5, 5,5, and 7 litre** capacities are a complement to any size kitchen
- A unique **scraper / emulsifier** allows you to prepare everything from meats to creams
- Easily **upgrade** to a combined machine with a special kit
- **Increased flexibility** with your choice of 1, 2 or variable speeds
- Stainless steel cutter bowl guarantees **hygiene** and **food safety**
- The unique design of bowl bottom guarantees **perfect results** when mixing both large or small quantities of food
- Special **pulse function** for an even more precise cutting
- Blade can be placed in a special holder for storage when not in use

Ground meat

Vegetable purées

Blade holder

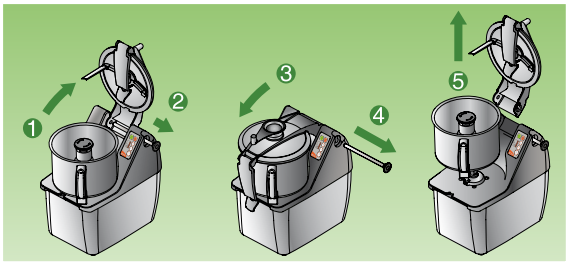
Transparent lid

Variable speed control

- Transparent lid permits the operator to check the consistency of the food during preparation and to add ingredients without opening the lid
- Flat and waterproof control panel with easy to use functions: on/off, 1 speed, 2 speed, variable speed and pulse
- A simple touch of a button lets you reach the maximum speed of 3300 rpm (variable speed models)

- Produce more in less time. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity)
- Smooth or microtoothed blades in 420 AISI stainless steel allow you to prepare everything from coarse meats to the finest creams
- Ergonomic handle allows the bowl to be placed on the base with ease and self-locking feature assures maximum stability
- Powerful induction motor built on ball bearings for a quiet operation

Bowl with high chimney



- Improved cleanability thanks to the new design with rounded corners
- Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation when necessary
- The transparent lid can be easily dismantled and all of its parts are dishwasher safe
- Ergonomic scraper in composite material for added resistance
- Multiple safety devices ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned

K45 - 4,5 litre capacity			
Speed	**Phases**	**Power**	**RPM**
1 speed	1 ph	750 W	1500
2 speeds	3 ph	900 W	1500-3000
Variable	1 ph	1000 W	300 to 3300
External dimensions (wxdxh)		**256x415x470mm**	

K55 - 5,5 litre capacity			
Speed	**Phases**	**Power**	**RPM**
2 speeds	3 ph	1000 W	1500-3000
Variable	1 ph	1300 W	300 to 3300
External dimensions (wxdxh)		**256x415x470mm**	

K70 - 7 litre capacity			
Speed	**Phases**	**Power**	**RPM**
2 speeds	3 ph	1200 W	1500-3000
Variable	1 ph	1500 W	300 to 3300
External dimensions (wxdxh)		**256x422x510mm**	

K 120/180 Food processors

11,5 and 17,5 litre capacities are a complement to any size catering facility. Mix and mince quickly and easily to preserve texture and flavour.

K180

- Heavy duty motor drives the angled cutter at 2 speeds: 1500 and 3000 rpm (K models)
- KE models with emulsifier have a variable speed control from 300 to 3000 rpm.
- **Process in a matter of seconds** without risk of heating or altering the products
- **Resolve all problems** connected with the preparation of sauces and mixes and the fine and super fine chopping of all types of foods
- **Large bowl capacities:**
  - 11,5 litres (K/KE 120) process from 200 grams to 5 kg
  - 17,5 litres (K/KE180) process from 500 grams to 8 kg
- **Stability guaranteed** during operations thanks to stainless steel bowl positioned directly on the central shaft
- Stainless steel mobile stand available as an option

KE120

Transparent lid

Touch button control panel

- Stainless steel bowl with leak resistant spout, transparent lid with watertight seal and large rotating shaft that allows **liquids to be mixed without overflowing**
- **No need to stop the machine during operation.** Ingredients may be added through the opening in the lid
- Pulse function for **precise mixing**
- Waterproof control panel **protects machine** from strong jets of water

- Angled blades and conical base ensure **consistent mixing** at all times
- Ergonomic handles for **easier movement**
- Smooth or serrated stainless steel blade rotor (special serrated rotor for meat processing) upon request
- Equipped scraper available as an option

Stainless steel bowl

Smooth blade rotor

Double safety locking system

- Double safety locking system **avoids the risk of spillage** and splashing when opening the lid
- Transparent lid can be easily removed and placed in a dishwasher
- Thick-walled stainless steel bowl

- **Safety guaranteed** by magnetic microswitch which stops the machine if lid or bowl are not correctly positioned
- 3 devices to **ensure operator safety**:
  - 1 hinge sensor when handle is lifted
  - 1 bowl presence sensor
  - 1 cover presence sensor

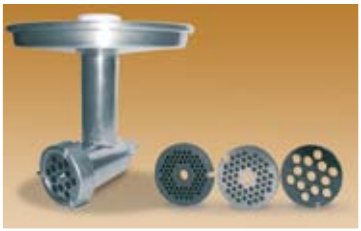
K120/KE120 - 11,5 litre capacity				
Model	**Speed**	**Phases**	**Power**	**RPM**
K120	2 speeds	3 ph	2200 W	1500-3000
KE120	variable	3 ph	2200 W	300-3000
External dimensions (wxdxh) 416x680x517mm				
K180/KE180 - 17 litre capacity				
K180	2 speeds	3 ph	3600 W	1500-3000
KE180	variable	3 ph	3000 W	300-3000
External dimensions (wxdxh) 416x680x603mm				

Planetary mixers

A vast range of professional mixers to prepare everything from pastry doughs to creams and mousses in a simple and efficient way.

DITOMIX5

- **5 litre** planetary mixer
- Supplied with unique scraper and three tools (flat hook, paddle, whisk) as standard
- **Electronic speed variation**
- 10 speeds: 1 to 3 (low) for kneading with hook; 4 to 7 (medium) for mixing with paddle; 8 to 10 (high) for emulsifying with whisk
- **Powerful 500 W motor** drives the mixing tools from 84 to 500 rpm
- Chromed cover with metal body and base for **complete stability**
- Grind meat, puree, grate cheese, cut vegetables and much more thanks to the **wide range of available accessories**



Meat mincer

Vegetable slicer

Pasta kit

- **Versatility** in preparing a wide variety of doughs, breads, creams and mousses
- Prepare **even more intricate recipes** by simply attaching the optional accessories directly to the **hub** (standard)
- 18/10 stainless steel bowl
- Ergonomic with rounded edges to make **cleaning** operations **quick and easy**
- Removable safety screen activates the raising and lowering of the bowl

Whether you prefer a shiny metal finish, cobalt blue or midnight black, Ditomix has the perfect color to match your style.

- **Operator safety guaranteed.** The machine will start only when the safety guard is completely lowered and the motor will stop automatically when the guard is raised
- **Complete protection** of motor against power surges and overheating
- No-volt release system requires the speed selector button to be reset to 0 for the machine to restart

3 tools: flat hook, paddle, reinforced whisk

Technical characteristics	
External dimensions (wxdxh)	284x382x434 mm
Power kW	0.5
Voltage	208...240 V
Phases	1N
Frequency (Hz)	50/60
Working capacity - kg of flour	
Choux pastry	0.6
Shortcrust pastry	0.5
Cold water paste	0.75
Sweet pastry	0.5
Croissant	0.75
Brioche	0.75
Pizza	0.4
Meat (kg)	1
Puree (kg of potatoes)	2

Sturdy and built to last. Dito Electrolux offers a wide range of planetary mixers from 5 to 80 litres to suit all requirements of your busy kitchen.

Professional **5 litre** planetary mixer for mixing, kneading and emulsifying

- Powerful **asynchronous motor** with frequency variator permits a **precise adjustment** of the planetary mechanism speed between 15 and 220 rpm
- Aluminium column **protects** the motor and speed variator **against external agents**
- **One-piece alloy head** contains the planetary gears and transmission
- Equipped with **3 tools**: whisk, paddle and spiral kneading hook
- Tools rotate at speeds from 31 to 462 rpm

3 tools: whisk, paddle, spiral hook

Spiral hook

Accessory hub

- **18/8 stainless steel bowl** with handle, 5,2 litre capacity
- Transparent safety screen also activates the raising and lowering of the bowl
- A metal base ensures **perfect stability** at all times even when mixing stiff doughs and pastes
- A model with **accessory hub** is available upon request
- For an even more complete machine, accessories such as a meat mincer and vegetable cutter are available as an option. The wide choice of slicing discs for the vegetable cutter allows you to prepare even the most elaborate recipes

10 litre planetary mixer to satisfy all requirements of a professional kitchen

- Knead all types of doughs and pastry, mix meats and sauces and emulsify creams
- Electronic speed variation allows an **accurate setting** of all **parameters**
- Powerful motor with frequency variator permits a precise adjustment of the planetary mechanism speed between 26 and 180 rpm
- **Splash proof planetary system** ensures water does not enter the mechanism
- **18/8 stainless steel bowl**, 10 litre capacity
- Supplied with **3 tools**: stainless steel whisk, robust paddle and spiral hook
- Tools rotate at speeds from 55 to 378 rpm

- **Stainless steel column** protects the motor and speed variator
- Height adjustable feet ensure stability
- User friendly touch button control panel for improved ergonomics and **protects against humidity** or jets of water
- Equipped with 0-59 minute timer for an even more **precise operation**
- The simple movement of the safety screen raises and lowers the bowl while at the same time stops the motor

Stainless steel column

Touch button control panel

- The transparent safety screen can be easily removed for an **accurate cleaning**
- Available with **accessory hub** on request
- Kneading capacity (hook): 3,5 kg of flour (50% moisture content)
- Whisking capacity: 16 eggs
- Mixing capacity (paddle): 5 kg of potatoes or meat
- The model with **mechanical speed variation** (XBM10) is equipped with a 2 speed motor. Choose up to 8 different levels for each speed

Transparent safety screen

Kit (bowl, hook, paddle, whisk)

XBE30
1100 W

20/30/40 litre professional mixers are an essential item for all kitchens using fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types

- Supplied as standard: **18/8 stainless steel bowl** with easy to grip handles and three tools (stainless steel whisk, paddle and spiral hook)
- The touch button control panel offers improved ergonomics and **protection against water jets** and dust
- Electronic speed variation for a **precise control** of all operations
- Achieve the **best results** thanks to the integrated **timer (0-59 min.)**
- A voltage loss system requires the operator to press the start button in order to continue operation
- Added **protection against power failures**, power surges and overheating of the motor
- The powerful motor automatically stops when the bowl is lowered
- Tools rotate at speeds from 73 to 378 rpm (20/30 litres) and from 73 to 336 rpm (40 litres)

- Stainless steel wire safety screen protects the operator and permits **ingredients** to be **added without stopping** the machine
- The safety guard can be removed for **easier cleaning**
- Splash proof planetary mechanism **eliminates** the risk of **water entering** the system
- The planetary mechanism rotates at speeds of: 35 to 180 rpm (20/30 litres) and up to 160 rpm (40 litres)
- A bowl reduction kit (bowl, whisk, paddle and spiral hook) is available for all planetary mixers

Wire safety screen

Planetary mechanism

- The support column completely **protects** the **internal components**
- Enhance the functions of the planetary mixers by simply adding a variety of **optional accessories** such as meat mincers, puree strainers, vegetable cutters and bowl heating
- Planetary mixers can be easily moved thanks to the **wheel kit accessory** (optional)
- The models with **mechanical speed variation** have up to 8 different levels to choose from

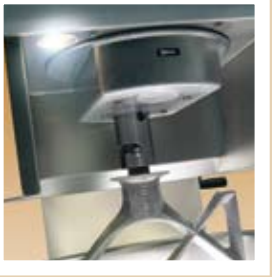
Stainless steel column (on request)

Kit wheels

BMX60AS - 60 litres - mechanical speed variation

60/80 litre professional mixers. **Powerful motor (4000 W)** with an exceptional range of speeds, from 20 to 180 rpm

- **18/8 stainless steel bowl** with 3 tools supplied as standard. Tools rotate at speeds from 42 to 378 rpm
- Control panel with **timer**, bowl lighting, on/off and speed control. Geared reducer for the raising and lowering of the bowl
- Protected bowl to **avoid** the **risk of splashing** of ingredients
- **Accessory hub** available upon request with a wide range of optional accessories
- Regardless of the speed, the beater will stop in less than 3 seconds
- Bowl trolley with wheels and bumper facilitates bowl movement (optional)



Bowl lighting

Accessory hub

Optional accessories

Meat mincer

Vegetable slicer

Puree strainer

Bowl heating

Electronic speed variation				
model	**capacity**	**hook ***	**paddle ***	**whisk ***
BE5	5 lt	2.5	2	16
XBE10	10 lt	5.5	5	30
XBE20-table	20 lt	9	10	55
XBE20-floor	20 lt	9	10	55
XBE30	30 lt	12	15	80
XBE40	40 lt	15	20	105
XBE60	60 lt	30	30	130
XBE80	80 lt	40	40	160

*Hook: kg of dough with 50% moisture content
*Paddle: kg of potatoes for puree
*Whisk: max. number of egg whites

Models also available with mechanical speed variation.

Bakery and pastry making

Dito Electrolux offers a complete range of planetary mixers specially designed to withstand the strong demands of bakery and pastry making.

MB40
2200 W

40 litre planetary mixer especially designed for pastry work thanks to its powerful motor and strengthened transmission with heat treated gearing

- **Electromechanical 3 speed variator** (40, 80 and 160 rpm)
- Control panel with stop button, 3 speeds and **0-15 minute timer**
- **18/8 stainless steel bowl** and 3 tools (whisk, paddle spiral hook)
- Tools rotate at speeds from 84 to 336 rpm
- A wide range of accessories such as bowl scraper and bowl trolley
- Removable rotating safety guard provides **protection for the operator** and **facilitates cleaning**
- Lever for raising and lowering the bowl

Removable spout

Bowl scraper

Bowl trolley

40 litre planetary mixer suitable for bakery and pastry making, kneading, mixing and emulsifying.

- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook
- Tools rotate at speeds from 63 to 361 rpm
- **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm and **timer (0-59 min.)** to perform all operations. Kneading: average speed of 40 rpm with hook; Mixing: average speed of 80 rpm with paddle; Emulsifying: average speed of 160 rpm with whisk
- Pivoting and **removable wire safety screen**

3 tools: spiral hook, paddle, whisk

20/30 litre planetary mixers with **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm

- **Waterproof** touch button control panel with 0-59 min. timer
- Wire safety screen and removable spout
- Reinforced column and base for **added support** and **stability**
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook)
- Tools rotate at speeds from 61 to 367 rpm
- Height adjustable feet to **guarantee stability**

Bakery and pastry making					
model	**capacity**	**hook ***	**paddle ***	**whisk ***	**notes**
XBB20	20 lt	11	10	55	electronic variator
XBB30	30 lt	15	15	80	electronic variator
MB40	40 lt	18	20	105	electro-mechanical
MBE40	40 lt	18	20	105	electronic variator

*Hook: kg of dough with 50% moisture content
*Paddle: kg of potatoes for puree
*Whisk: max. number of egg whites

T series
Vegetable peelers

Dito Electrolux peelers solve the problem of best removing not only potato peels but also peeling many other vegetables or cleaning shellfish.

T5S

- **5 kg vegetable peeler** with its high quality stainless steel finish guarantees **longer service life**
- **Extremely simple control** with on/off button and timer
- **No risks**. Safety interlock turns off the motor if the cover or outlet are opened
- Ergonomic handle and outlet **facilitate collection** of the vegetables once peeled
- **Optimum performance:** 5kg loading capacity with an output of **80 kg/hr**
- Transparent cover allows vegetables to be **checked during operation**
- **Lid** can be **easily removed** without tools and is dishwasher safe
- **Abrasive plate** (for fine skinned vegetables) supplied as standard.
- Knife plate (for a smooth cut of the peel), washing plate (for cleaning vegetables that don't require peeling) and stainless steel filter table available upon request

Ergonomic handle and outlet

Knife plate (optional)

Transparent lid

- Transparent lid allows **peeling process** to be **observed** without having to stop the machine
- Removable handle connected to a water supply can be used during peeling or for cleaning operations
- Integrated filter can be easily removed and is dishwasher safe
- Strong rubber feet **guarantee stability** during operation

- **5/8 kg vegetable peelers** able to satisfy the requirements of small to medium size restaurants
- **Maximum output** guaranteed from **80 kg** (T5E) **to 150 kg** (T8E) **per hour**
- Models available specific for cleaning shellfish (T5M/T8M)
- **Versatile** with optional drying basket for washing and spin drying salads, herbs or other leafy vegetables

Drying basket (optional)

Seashell plate (optional)

Transparent lid with spray gun

Removable filter

- **Maximum hygiene guaranteed.** All parts can be removed for fast and easy cleaning
- **Abrasive plate** supplied as standard
- Stainless steel table and replacement filter are available as optional accessories
- A special kit, with abrasive plate and cylinder, is available upon request to convert the vegetable peeler into a shellfish cleaner

T10E/T15E

- **10/15 kg vegetable peelers** that can be used for multiple operations such as: washing, scrubbing, peeling and even drying due to the wide choice of optional accessories
- Ideal for restaurants, catering and delicatessen, with peeling capacities between **300/400 kg/hr**
- High quality peeled vegetables with **little waste** thanks to the special abrasive material covering the rotating plate
- For an **even more perfect peeling,** models also available with an abrasive cylinder
- Multiple devices **guarantee operator safety**: magnetic detection stops the machine if the lid or door are opened during operation; door with constant pressure control system for the safe evacuation of the vegetables
- **Simple and easy to use** waterproof touch button control panel with reset button and programmable timer
- Optional stainless steel table available on request

- **Sturdy** stainless steel construction with a transparent lid made of special damage resistant plastic to allow **complete visibility** of the peeling cycle during operation
- The removable rotating plate is covered with a highly resistant abrasive vitreous material that guarantees **durability and longer life**
- **Easily clean the peeling chamber** by connecting handle to water supply and clipping onto transparent lid. Activate spray system by turning the on/off valve

Abrasive plate and cylinder

Washing plate (optional)

Drying basket (optional)

T25E

- **25 kg vegetable peelers** able to satisfy even the largest customers thanks to their peeling capacity of **400/500 kg/hr**
- Touch button control panel for **improved ergonomics** and **reliability** against humidity or strong jets of water
- Programmable electronic timer ensures **precision** and ease of use
- **Unloading made easy** thanks to optional mobile trolley with filter tray (for T25E)
- Removable rotating plate and cylinder are covered with a special abrasive vitreous material for **perfect peeling every time**

- **Safety guaranteed!** Continuous pressure control system to evacuate vegetables when the door is opened
- **No blockage** of peels thanks to special size and design of drain hole

Unloading door

Drain hole

Ti25

- Stainless steel cylinder (540mm diam.) angled 18° towards front to **facilitate loading and unloading** operations
- Transparent lid with microswitch to stop the machine if lid is opened **guaranteeing operator safety**
- Stainless steel **filter table incorporated** as standard

Model	Capacity	Dimensions (wxdxh)	Notes
T5S	5 kg	314x485x450 mm	
T5E/T5M	5 kg	424x390x590 mm	special model for seashells
T8E/T8M	8 kg	422x396x676 mm	special model for seashells
T10E	10 kg	440x690x680 mm	
T15E	15 kg	440x690x750 mm	
T25E	25 kg	585x785x1215 mm	
Ti25	25 kg	565x880x1425 mm	inclined body

Vegetable washers and Spin dryers

Choose from a wide range of vegetable washers and spin dryers, essential components for small, medium and large size kitchens.

LVA100

- **Vegetable washer and dryer** in one machine
- Designed for the efficient and **safe treatment** of all types of vegetables
- Complete stainless steel construction guarantees **long term reliability**
- Stainless steel basket with aluminium support **resistant against corrosion**
- **Operator safety** thanks to microswitch which stops the machine if the lid is opened
- Efficient and **easy to clean** filtering system
- Self-cleaning cycle and rounded corners of the well facilitate cleaning operations
- Cleansing container with liquid detergent display and sanitizing doser kit, supplied as standard
- **Special version** available with programmable cycle time
- Solenoid valves permit the **rapid filling** of the well in addition to **efficient drainage**
- Control panel with on/off, start/stop, wash pump speed, cycle selector, no spin cycle, set parameters and 4 pre-set cycle buttons (normal washing, jet washing, spin phase, discharge)
- **Avoid damage to delicate items** by regulating the power of the washing water according to the type of vegetables being washed

Model	Load capacity	Basket volume	Power
LVA100B	2-6 kg	30 lt	900 W
External dimensions (wxdxh)	**700x700x1000mm**		

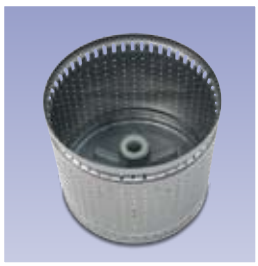
ELX65

- Drying basket either in stainless steel or high quality resin (only for ELX65)
- Basket rotation speed **ideal for drying fragile items** without crushing them (330 rpm for ELX65; 470 rpm for EL40)
- **Residual water is easily eliminated** through an outlet pipe at the bottom of the well
- Motor brake guarantees the dryer will stop immediately after the drying cycle (ELX65)

EL40

- **Spin dryers** ideal for drying lettuce, spinach, leeks, parsley, swiss chard and cabbage
- Very short drying time (1-2 minutes) **preserves the flavour and texture** of all leafy vegetables until served
- Stainless steel construction guarantees **hygiene** and is **resistant to corrosion**
- **Waterproof touch button control** panel for easy cleaning is protected even against strong jets of water

Touch button control



Stainless steel drying basket

Residual water drain

- High quality resin basket (EL40) able to accept 6/7 heads of lettuce or up to 5 kg of heavy vegetables
- **Two cycles** for all types of vegetables: “automatic” (75 seconds) which alternates rotation with several sudden stops (for all vegetables); “manual” thanks to the adjustable timer 0-59 min. (for delicate items)

Model	Load capacity	Basket volume	Power
EL40	5 kg	32 lt	370 W
External dimensions (wxdxh) 460x540x800mm			
ELX65	12 kg	65 lt	750 W
External dimensions (wxdxh) 578x639x1005mm			

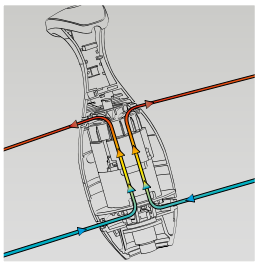
BERMIXER B3000/SPEEDY
Portable mixers

Dynamic tools for your busy kitchen! Multifunctional and easy to handle, these portable mixers allow you to serve a variety of foods quickly and easily.

BERMIXER

- The **BERMIXER B3000** has **unlimited uses** thanks to the wide range of available tools: the stainless steel tubes for preparing creams, soups, sauces and purees or a whisk attachment for whipping creams, beating egg whites or making mayonnaise
- Its **high versatility** allows a **great variety of recipes** thanks to the innovative electronic speed variation, from 500 to 10000 rpm during operation with full load
- The **lightweight body** and **ergonomic handle** with push buttons make it **easy to control** the **speed** variation
- The ***SMART Speed Control*** system guarantees a constant speed regardless of the load consistency and avoids an increase in speed when the tool is not in contact with food resulting in **reduced vibration, less noise** and **less wear**
- The **overload alarm indicator** in the control panel will light if the unit is used improperly
- All parts in contact with food are **dishwasher safe**
- A **special wall support** holds the unit and tools when not in use and incorporates a device for the safe removal of the blades
- **Longer working time** and possibility to process the thickest food due to the **new air cooling system** which prevents the motor from overheating
- The special lipped design of the blade protection **avoids splashing**
- The coupler with its **simple fastening system** allows quick connection of the tools to the motor unit

Disassembly without tools



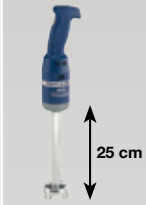
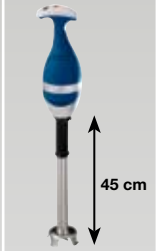
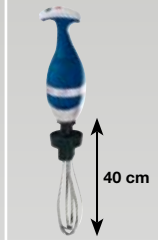
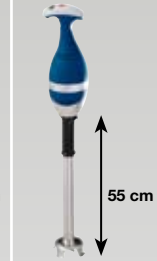
Air cooling system

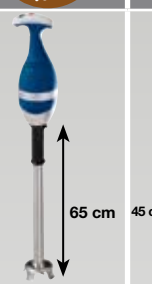
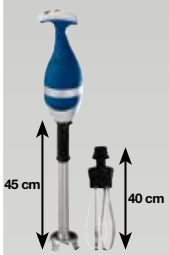
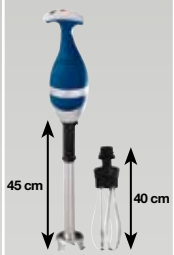
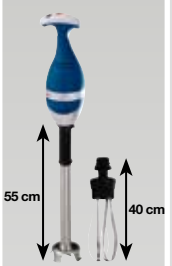
Special lipped design

Coupler

SPEEDY MIXER

- Mixes hot or cold, in any pot, anywhere. The perfect tool for preparing soups, purées, sauces, creams and much more
- The ergonomic, easy to grip handle assures **maximum control** with **less fatigue**
- Its 250 W motor offers **great performances**
- The high speed motor rotation of 15000 rpm makes the unit **extremely versatile**
- Thanks to the easy tool juctions, the motor unit and tube can be **disassembled without tools**
- **Maximum hygiene**. All parts directly in contact with food are in stainless steel
- The tube and blade are in stainless steel and the motor body is in special alimentary plastic guaranteeing a **longer lifespan**

	SPEEDY MIXER		BERMIXER Plus				
							
Power (W)	250 W		350 W			450 W	
Capacity (lt)	ideal for small quantities		35 lt	50 lt	50 lt	100 lt	150 lt
Model	SMT20W25	SMT25W25	B3T35W35	B3T45W35	B3WSK35	B3T45W45	B3T55W45
Tube (cm)	20 cm	25 cm	35 cm	45 cm	whisk	45 cm	55 cm
Weight (kg)	1,4 kg	1,45 kg	3,3 kg	3,4 kg	3,5 kg	3,4 kg	3,6 kg

	BERMIXER Turbo				BERMIXER Power Kits		
							
Power (W)	550 W		660 W		350 W	450 W	
Capacity (lt)	100 lt	150 lt	200 lt	250 lt	50 lt	100 lt	150 lt
Model	B3T45W55	B3T55W55	B3T55W66	B3T65W66	B3K45W35	B3K45W45	B3K55W45
Tube (cm)	45 cm	55 cm	55 cm	65 cm	45 cm	45 cm	55 cm
Weight (kg)	3,5 kg	3,6 kg	3,6 kg	3,7 kg	3,4 kg (tube) 3,5 kg (whisk)	3,4 kg (tube) 3,5 kg (whisk)	3,6 kg (tube) 3,5 kg (whisk)

TBX120/130
Turbo liquidisers

Turbo liquidisers are the best choice for mixing, grinding, mincing or emulsifying soups, purées, liquid pastes and sauces in large quantities.

TBX130

- Floor standing removable tube mixers with a turbine-effect head for **increased throughput** and an **optimal grinding result**
- Choose either the **soup version** for liquids or emulsions or the **purée version** for thick products
- Preparations can be carried out **directly in the cooking containers**
- **Versatile,** can be adapted to all pan forms: cylindrical, rectangular and hemispheric
- Can even be **used in braising pans** (30 cm deep) with the optional braising pan kit (minimum 20 cm of liquid)
- Mounted onto a stainless steel trolley for **easier movement in the kitchen**
- **Robust** stainless steel construction able to withstand the humid environments found in many processing premises
- **Operator safety assured**. Security device in non-working position and protective ring for the grinding head

Model	Speed	RPM	Power
TBX120	1 speed	1200	900 W
External dimensions (wxdxh)	**640x1625x1330mm**		
TBX130	1 speed	1600	1500 W
TBX130	2 speed	800-1600	2200 W
External dimensions (wxdxh)	**689x1600x1278mm**		

Ergonomic handle

- **Ergonomic, easy to grasp handle**, facilitates the raising and lowering of the tube
- The working position is **stabilized during operation** thanks to a self-maintaining device
- **Touch button control panel** is protected against strong jets of water
- 1 speed models with on/off buttons and digital time setting; 2 speed models with 1 or 2 speed buttons, off button, digital time setting and pulse function

Purée tube attachment

- Easily **convert** the turbo mixer for soups and sauces **into a mixer for thick products** with the optional puree kit
- Delicate fish soups can also be mixed by using the **optional fish grid** which guarantees the pieces are not emulsified
- The mixer tubes can be removed without tools and placed in a dishwasher for **easy cleaning**
- The separate parts: tube, shaft, bearing and rotor are easily dismantled for further cleaning and sanitization in order to **avoid the risk of contamination**

Make the right choice

Final result	Type of product	Quantity	Choose
Soups, liquids, emulsions	Deep container more than 30 cm of liquid	75 to 150 litres of liquid	TBX 120 Soup
		150 to 500 litres of liquid	TBX 130 Soup
	Low container (ex. braising) between 20-30 cm of liquid	70 to 150 litres of liquid	TBX 120 Soup + Braising pan ejector (optional)
		150 to 500 litres of liquid	TBX 130 Soup + Braising pan kit (optional)
Thick products, sauces, purées	Purées	25 to 75 kg of potatoes	TBX 120 Purée
		50 to 200 kg of potatoes	TBX 130 Purée
	Thick products other than purées	75 to 150 litres	TBX 120 Purée
		150 to 300 litres	TBX 130 Purée

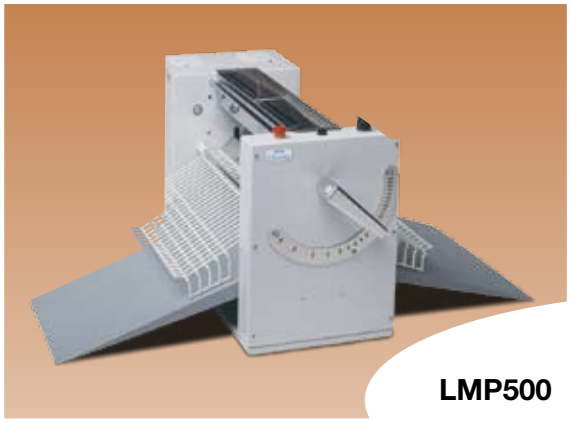
A complement to your kitchen

The ideal complement to any size kitchen. Dito Electrolux offers slicers, mincer/graters, dough sheeters, dough kneaders, vacuum packers and more.

CPX

- A **versatile and easy to use** single chute electric bread slicer well suited for fast and efficient service in high volume catering establishments
- Slices from 130 to 260 slices/minute (2 baguettes) and operates three to **six times faster** than slicing by hand with **optimal results. Slices** can be adjusted from **8 to 60 mm thick**
- **Great for long loaves or baguettes**. Simply insert the bread into the vertical spout (175x110mm) and it will be cut automatically
- **Maximum safety**. Fitted with an original safety device which prohibits access to the blade especially during cleaning operations. The blade is immobilized and covered as soon as the bread evacuation door is raised
- **Waterproof** touch button control panel with start/ stop and pulse button for controlled slicing
- **Maximum hygiene guaranteed**. The optional stainless steel table can suit GN 1/1 polycarbonate trays to collect the sliced bread and avoid handling

- A wide range of **manual or motorized dough sheeters** in table top version or floor standing belt configuration
- 1, 2 or variable speed models available
- Reverse the rolling direction with the **simple movement** of a joystick. Adjustable cylinder thickness
- Flour container fixed on top
- **Long lasting structure** with chromium plated steel rollers
- All parts in contact with pastry dough are easily accessible to **facilitate cleaning**
- Safety microswitch **avoids operator injury.** Emergency stop button with lock and manual re-start ensures the rolling cylinders stop immediately



LMP500

MMG12/22

- Meat mincer/graters ideal for **mincing meats** as well as **grating bread**, cheese and nuts
- Body in die-cast aluminium and stainless steel for **added strength and reliability**
- **Operator safety guaranteed**. Microswitch positioned on the handle prevents accidental contact. Protection grill is positioned beneath the grating cylinder and in front of the shredder attachment, to avoid injury
- Removable stainless steel grinding unit (diam. 70mm) can be **easily cleaned**
- **GRATER:** Motor speeds - 900 rpm (MMG12) or 1400 rpm (MMG22). Steel roller and stainless steel collection container. Output: 50/130 kg cheese/hr and 100/150 kg bread/hr
- **MEAT MINCER**: Motor speeds - 140 rpm (MMG12) or 210 rpm (MMG22). Chopper end, feed pan, collecting container, plate and self-sharpening knife in stainless steel. Output: 200/300 kg meat/hr

- **25/40 litre fork kneaders** (approx. 15/24 kg) ideal for preparing specialty breads, pizza doughs and Viennese pastries.
- 2 speed motor for **optimum kneading quality**: slow speed (45 rpm) for traditional kneading and 2nd speed (90 rpm) for fast kneading
- **Precise control** thanks to user friendly touch button control panel with timer (0-59 min.)
- Welded base for added **support and stability**
- **Operator safety** assured thanks to the particular head raising and instantaneous locking system
- **Maximum hygiene** thanks to the transparent screen which allows products to be added during operation and avoids the emission of flour into the work area. Removable stainless steel bowl
- **Safety guaranteed,** the machine will not start if the bowl is not correctly placed on the base

BPO

ZSP

- **12 to 49 litre spiral kneaders** (approx. 10/40 kg) with all of the characteristics to create a perfect mixture every time
- **Sturdy and reliable** construction in painted steel
- When screen is raised the motor automatically stops, guaranteeing **operator safety**
- High capacity stainless steel bowl with rounded bottom **facilitates cleaning**
- **Extremely resistant** stainless steel mixing arm
- Carefully designed motor guarantees **long life and reliability**

The new range of appliances which provides the highest quality and hygiene in line with every professional kitchen.

CSV26C

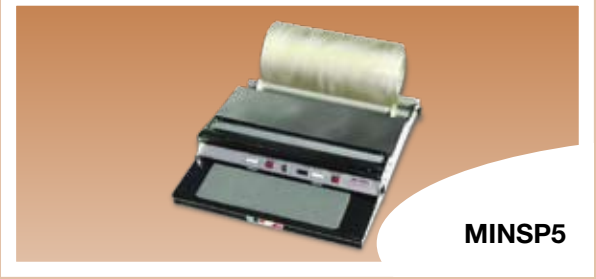
- **Free-standing vacuum packers**, 25, 40 and 60 m^3/h for large installations **(300 to 800 meals/day)**
- Mounted on wheels to **facilitate movement** within the kitchen
- Models pre-arranged for connection to inert gas for **packaging delicate foods**
- Stainless steel construction and domed transparent plexiglass lid **suitable for** use with **all types of food**
- **Highest levels of hygiene** and ease of cleaning thanks to pressure chamber with rounded corners
- **Maximum reliability.** Warning light indicates any malfunctioning in the vacuum packing process and stops operation before the products are heat sealed, thus allowing them to be reused

- **Table top vacuum packers,** 10 and 20 m^3/h able to satisfy all needs from small/medium kitchens to canteens **(100 to 400 meals/day)**
- **Sturdy** stainless steel construction with domed or flat transparent plexiglass lid
- Easy to program digital control panel guarantees **optimal vacuum pressure** and heat seal times

CSV10B

PROVAC45

- **Compact and versatile** vacuum packaging machine with an external suction device suitable to work both with bags as well as containers
- **Sturdy and reliable** stainless steel construction
- **Two cycle modes**: automatic (9 levels from 0 to 45 seconds); manual (set sealing time and then manually stop the process when desired seal is achieved)
- Double sealing bar (435 mm) guarantees the **perfect seal every time**



MINSP5

- **Convenient and easy to use** manual sealer ideal for wrapping foodstuff with stretch film
- **Wrap all types of foods** cooked or raw
- Holds rolls of film up to **500 mm wide**. 450 mm stretch film is available as an optional accessory
- **Temperature** level of hot plate can be **easily adjusted**
- Easy to use controls with button to cut the film

- An extensive range of food slicers which provide a **rational solution to all slicing problems** of all kitchens
- Ideal for slicing raw meats, salamis, and pressed meats in general thanks to the blade diameters ranging from 250 to 370 mm constructed in tempered forged steel
- **Versatile.** Prepare square, round, or rectangular slices
- Choose between **vertical or gravity** slicers based on specific needs and types of products to be sliced
- Poly-V belt drive system is the ideal machine for normal daily use. Gear transmission, instead, is the perfect choice for heavy duty operations
- The ventilated blade drive motor is specially **designed for continuous use**
- Model available with special tightening arm for deli meats
- **Cleaning is made easy** since cover blade, product deflector and carriage system can be removed without tools
- **Operator safety** assured since gauge plate interlock allows the removal of the carriage only if the appliance is switched off
- Permanently mounted blade guard ring **protects from cutting blades** during operation and cleaning
- **Removable and easy to use** top mounted stone blade sharpener

Vertical food slicers

Gravity food slicers

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The Company reserves the right to change specifications without notice.

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